CATALOG 37

# COLYMPIC RANGES HEATERS FURNACES



WOOD AND COAL RANGES
OIL BURNING RANGES
CIRCULATING HEATERS
OIL-BURNING CIRCULATORS
CAMP AND COOK STOVES
WOOD AND COAL STOVES
KITCHEN HEATERS
HOTEL AND CAMP RANGES
FURNACES • CASTINGS

WASHINGTON STOVE WORKS



CATALOG No. 37

# OLYMPIC

RANGES—HEATERS—CIRCULATORS FURNACES



WASHINGTON STOVE WORKS

EVERETT, WASHINGTON



# **FOREWORD**

N 1875, the founder of this business, William Mackey, master craftsman, grandfather of two of the present executives, laid down an axiomatic policy upon which the business has prospered—"to make good, dependable stoves and sell them at a reasonable cost to the ultimate user."

Three generations of the family have carried on the business without variance from this fundamentally sound policy. They have kept abreast with the times in designing and manufacturing, using the accumulated skill and knowledge as the foundation upon which to build. Each new step has been but a progression from time tested fundamentals, a continuation of the fine craftsmanship of that sturdy pioneer whose stoves were prime favorites with the housewives of the late '70s.

As in any manufacturing business established upon sound principles, growth has been an inevitable consequence but the progress of the company during the last five years, since our last general catalog was issued, has been marked with a most gratifying increase. This five year growth is the greatest in the records of the present management, if not the greatest of any similar period in the sixty-five year history of the company. It is attributable in large part to the friendly co-operation of buyers and users of our products, who have always been consistently loyal in their expressions of satisfaction. Individually, perhaps, their good-will is no greater than when William Mackey's customers took so much pride in their ornate cast-iron cook stoves but the circle has widened with the years and the Olympic line now embraces many items unheard of in those pioneer days.

To meet the vastly increased demand for Olympic products has necessitated a considerable expansion of our manufacturing facilities and almost tripling the number of skilled employees on our payroll in the past five years.

In thousands of homes, in lumber camps, in mills and mines, in manufacturing plants, in hotels and restaurants, in business houses all through the Pacific Northwest and Alaska, you will find Olympic stoves and ranges. Many of them were built two, three, even four decades ago — constant reminders of the high quality of the castings and the thoroughness of the workmanship which have gone into them.

We shall never cease to be grateful for the almost universal and often





WILLIAM MACKEY Who Founded this Company in 1875 and Built the First Olympic Stoves

emphatic expressions of satisfaction on the part of the owners of these stoves and ranges, which has been our inspiration to maintain the quality and improve upon the design and methods of manufacture.

"Good dependable stoves"— we shall continue to adhere to that policy and apply it to any product bearing the Olympic trade name, whether it is stoves, ranges, circulators, circulating oil heaters, furnaces or just plain ordinary castings.

# WASHINGTON STOVE WORKS



# **GUARANTEE**

VERY product of the Washington Stove Works is fully guaranteed to be as represented by the factory and in this catalog. We guarantee the materials used in their manufacture to be first class and the workmanship to be high grade. We guarantee every range, circulator, heater and furnace to operate efficiently, providing proper care has been exercised with reference to chimney draft, installation and operation. We will replace, F. O. B. Everett, within twelve months from date of sale, any plate or part which reveals a material defect or that cracks from action of the fire. This does not mean we will replace parts broken through negligence or because of water spilled on a hot stove or from starting the fire without covering fire bed. We cannot guarantee against careless handling on the part of the operator. Porcelain enamel is breakable and must be carefully handled. It cannot be guaranteed and therefore will not be replaced free of charge.

# Breakage and Freight Overcharge

All goods are delivered to the transportation company in good order, and thereupon our responsibility ceases. If not delivered to you in good order or in accordance with the quantity shown on your invoice, proceed as follows: (1) Sign transportation company's receipt "short" or "damaged" and have the agent mark freight bill similarly. (2) Upon opening package, if contents are found crushed or broken, call the freight agent immediately to view same, and have him mark freight bill to show "concealed damage." (3) Write to us for original Bill of Lading and duplicate invoice. (4) Send local freight agent a bill for damages, supported with original Bill of Lading, paid freight bill and the duplicate copy of invoice. (5) File your claim promptly as transportation companies will not consider claims unless presented within six months from date of shipment.

# Replacement of Parts

Castings broken in shipment will be replaced by us with the least possible delay and at the lowest possible cost to you.

## Terms

No goods shipped to dealers who have not arranged for satisfactory credit. No accounts opened until references have been furnished by dealer.





### DEALER COOPERATION

We gladly cooperate with dealers handling our products in supplying them with descriptive advertising literature, dealer helps, electrotypes for newspaper advertising, display cards, etc. Illustrated are reduced copies of such material. We insist, of course, upon whole hearted cooperation in the use of this material, which our dealers have found very helpful in stimulating interest and promoting sales.



OF EVERETT, WASHINGTON HEATERS

FURNACES

# OUR LEADER



### DIMENSIONS

Size of Top Size of Oven	leep, 13" high
Pipe Collar	7"
Height from Floor	32"
Actual Weight	400 lbs.
Shipping Weight	450 lbs.



# OLYMPIC ENAMELED RANGE

# Model E-18

### Aristocrat of a Line of Stoves Famous Since 1875

THIS beautiful range, the aristocrat of our line of fine ranges, has a smartness and charm that set it off as distinctive and outstanding among modern kitchen ranges and is as dependable for cooking efficiency as it is beautiful to the eye.

Its pleasing contours; the absence of relief ornamentation; the glasslike smoothness of its soft pastel porcelain enameled surfaces, enlivened by touches of chromium; the gleaming polished top; the flush doors give it the grace and style that synchronize with everything that is modern in architectural and decorative achievements in the kitchen. It conforms in every way toward making the kitchen more livable, more enjoyable, more efficient.

Model E-18 Olympic Range symbolizes both the smartness and the utility demanded in a modern range for comfort, convenience and pride of ownership—yet its cost is such as to make it an inexpensive luxury available to any home.

### Top

The top is highly polished grey iron, two holes and two plates, amply large for convenience in preparing the meal.

### Walls

The walls of these ranges are of 20-gauge steel sheets insulated with high grade asbestos—five-wall construction, three sheets of steel, two of asbestos, which holds the heat, conserves fuel, and stands up under long hard usage.

### Oven

The oven is generously proportioned, larger than ordinarily found in a home range. It will easily accommodate roasters of the largest size used in the home. The oven walls are made of 18-gauge zinccoated, copper-bearing, rust-resistant steel. The oven door is equipped with sturdy malleable hinges and an exceptionally strong door support.

### Firebox

The firebox is wide and shallow and equipped with duplex grates for burning wood or coal. The extra heavy cast iron linings give extra protection. It is designed particularly for using western fuels economically and satisfactorily. The heat is distributed evenly to the upper plates and oven.

### Base

Designed in the modern trend, the base incorporates rigid sturdiness with pleasing contour.

### Doors

All doors are set flush, giving that smooth, easy-to-keep-clean surface found in up-to-date design.

### Oven Thermometer

The best thermometer, rectangular in shape, is easily read from a standing position, giving an accurate register of oven heat at all times.

### Fittings

All door handles are ultra modern in design, of black bakelite, and chromium plate.

### Fastenings

All fastenings such as screws and bolts are completely hidden or have been eliminated.

### Buffet Shelf

The new type buffet shelf is in keeping with the general design of this ultra modern range.

### Finishes

The following finishes, all exquisite pastel shades of smooth, lustrous porcelain enamel, are available:

All White or White with Black Base All Ivory or Ivory with Black Base

HEATERS

# OLYMPIC ENAMELED RANGE

Model D-18

THE MODEL D-18 OLYMPIC Enameled Range combines utmost utility with outstanding beauty. It fits perfectly into the modern colorful kitchen, regally dominating with its trim, graceful lines, its highly polished top and its bright porcelain enamel. Beneath its exterior attractiveness the housewife is assured of the same high quality of materials and thorough workmanship which have secured the reputation of Olympic Ranges as a good investment in cooking efficiency and enduring service.

### Beautifully Finished

From a choice of harmonizing pastel shades in the enameled finish, any decorative motif in the modern kitchen will find a counterpart in one of these richly finished ranges.

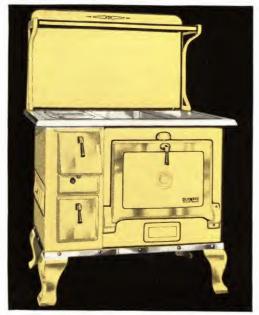
The fittings, too, are thoroughly modern and in harmony with the colorful beauty of the range. All doors are equipped with pendant handles. Hinges and catches on the fuel and ash pit doors are concealed. The clean-out door sets flush. The large cushion-paneled oven door is equipped with sturdy hinges, an easy operating heat resistant handle and an exceptionally strong door support.

### Fuel Economy

The fire-box, wide and shallow, equipped with duplex grates for burning either wood or coal, with extra heavy cast linings, is designed particularly for using western fuels. It is far more efficient than many ranges not adapted to our western conditions. Maximum heat from minimum fuel consumption is guaranteed, the heat being evenly distributed to the upper plates and oven.

### Large Oven Capacity

The oven is generously proportioned to take in roasters of largest size for home use. Zinc-coated,



OLYMPIC D-18 FULL ENAMELED Enameled Body and Castings

copper-bearing, rust-resisting 18-gauge steel is used in its construction to guarantee long service.

The heat thermometer is an accurate gauge for proper heating temperature for all baking purposes.

### Spacious Top

The top is amply large for convenience in preparing the meal. A 4½-inch end shelf is included if desired at slight additional cost. Choice of two holes and two plates, or four holes and one plate. The top is highly polished grey iron.

### Comfortable Height

The Olympic stands 31 to 32½ inches high from the floor to the cooking surface, a height most easily





OLYMPIC MODEL D-18 ENAMELED FRONT Enameled Front and Castings

naturally and comfortably reached and in accordance with the recommendations of the U. S. Bureau of Standards. The buffet shelf is an added convenience.

### Sturdy Body Construction

The walls on these ranges are all of sturdy construction with double insulation for highest cooking efficiency—five-wall construction on full enameled and enameled front models—three walls of 20-gauge steel insulated with two walls of high grade asbestos; semi-enameled models have two walls of steel with asbestos insulation between.

A high closet can be furnished when desired at slight additional cost.

### Choice of Color Finishes

The Olympic Enameled Range comes in a variety of finishes as shown in the illustrations with choice of color combinations, including any of the following: All Ivory, Ivory and Nickel trim, Ivory and Santone trim, Ivory and Green trim, all White, White and Nickel trim.

If economy is essential in a buyer's preference, it is obtainable in the less elaborate finishes without a sacrifice of the superior construction features of this remarkable range. In ordering be sure to specify the finish desired.

### **DIMENSIONS**

Size of top
Oven size
Firebox
Pipe collar7"
77 . 1 . 6
Height from floor
Actual weight, full enameled356 pounds
, <del>-</del>



OLYMPIC MODEL D-18 SEMI-ENAMELED Enameled Castings

# OIL-BURNING OLYMPIC RANGES



M ODELS E-18, D-18 and 1-18 Olympic Ranges are obtainable completely factory equipped with dependable oil burners, either natural draft or forced draft type.

Our burners are of the steel pot type, simple in design and quiet and odorless in operation. They leave no dirt nor soot and require little attention, other than an occasional cleaning in the event of a sluggish chimney draft.

Oil flows by gravity into the back of the burner, and after heating, vaporizes. The flame does not contact the sides or bottom of the burner. Top parts are protected by heat resistant fire cement. The burner operates with an absolute minimum of residue.

The oil flow is controlled by a constant level valve, of a type approved by the Underwriters, which automatically shuts off the oil supply if, for any reason the fire is extinguished; the burner will not flood or leak oil on the floor. The control valve is mounted at the back of the stove, as illustrated on the above

oil-burning Model E-18 range. There is nothing to mar the beauty of the range.

From time of lighting, a full fire is possible in about six minutes and the oven will reach baking temperature in about thirty-five minutes. In the average household the burner will consume from 2 to  $3\frac{1}{2}$  gallons of 34 gravity stove oil in twenty-four hours.

Success with oil-burning equipment depends as much upon the installation as upon the equipment itself. Factory installations are more satisfactory than attempts at conversion of ranges not originally designed for such equipment, particularly when the installation is made by men especially trained in the work. Properly installed, the oil-burning range is completely satisfactory. The heat is easily controlled, oil is an economical fuel and its use does away with stoking and ash removal.

Where the chimney draft is not sufficient or where forced draft is preferable and electric power is available, a motor-driven forced draft burner can be supplied.



# OLYMPIC RANGE

# Model I-18

### LARGE OVEN CAPACITY WITHOUT SACRIFICE OF BEAUTY IN DESIGN AND FINISH FOR MERE DIMENSIONAL ADVANTAGE

THIS range is ideal for those who need large oven capacity but do not want to sacrifice beauty in design and finish for dimensional advantage.

In it are combined a beauty, utility and economy seldom found in a big range at any way near its price.

It is smart in appearance and beautifully finished full enameled in ivory or white.

The top is highly polished, two holes and two plates. Trimmings include new type handles on all doors, concealed hinges on the ash pit door, conceaied door catches, flush clean-out door and a dependable heat thermometer.

The oven, made of Dull-kote rust resistant, 18gauge steel, is amply dimensioned to meet the requirements of a large family. The oven door is equipped with sturdy malleable hinges, a strong support and a heat resistant handle.

The fire-box is extra large and heavily lined, fitted with duplex grates for burning wood or coal.

The body is sturdily constructed of steel sheets, insulated with high grade asbestos.

Scientifically correct in design and construction, the 1-18 Olympic Range holds the heat and will give long satisfactory service.



DIMENSIONS	
Size of top       38½"x23½8         Size of oven       18"x17"x13	"
Size of oven 18"x17"x13	"
Height from floor to cooking top	."
Firebox	"
Pipe Collar	"
Actual weight, Full enameled	s.

An Economical Range for the Family Requiring Large Oven Space



# OLYMPIC ENAMELED RANGES

# Models CR-16 and CR-18

# Smart High-Grade Ranges for Thrifty Buyers

MODELS CR-16 and CR-18 Olympic Ranges appeal to every housewife who wants a thorougly modern range, combining utility, beauty, and economy in first cost and operation. They are ideal ranges for those who do not require too much cooking space. The dimensions of the oven govern the general proportions of a range. The oven in the CR-16 is 16"x18"x12," while that of the CR-18 is 18"x18"x12." These dimensions are amply sufficient to meet the needs of small families.

Everything about the CR-16 and the CR-18 Ranges mark them as smart and beautiful. Pendant handles on all doors. Ash pit door hinges and door catch are concealed. The clean-out door is flush.

The trim lines and beauty of these ranges are matched in thorough efficiency. Scientifically correct in design and construction, cooking success is assured.

The firebox is extra large and heavily lined to assure long, satisfactory service. Duplex grates, for burning either wood or coal. Designed parcticularly for using our Western fuels.

The top of the CR-16 is 32'' by  $23\frac{5}{8}''$  and that of the CR-18 is 34'' by  $23\frac{5}{8}''$ , fitted with two holes and two plates.

These ranges stand 311/4" from the floor to cooking surface, a convenient height. The oven door has strong hinges, a heat resistant handle and sturdy door support. The oven thermometer is not merely an ornament, but a thoroughly efficient temperature gauge.

The body is one-piece 20-gauge steel; the oven one-piece 18-gauge steel. All walls are sturdily constructed—steel sheets insulated with high-grade asbestos. Holds the heat and stands up under long, hard usage.

These beautiful ranges with their gleaming polished top and porcelain enameled finish have everything in their design that should be there to grace the modern colorful kitchen.



OLYMPIC CR-18 FULL ENAMELED Enameled Body and Castings

The CR-16 and CR-18 Ranges come in a variety of finishes similar to the Olympic Ranges shown on the preceding pages, in full enameled, semi-enameled and enameled front models. Color combinations may be had in any model, including the following colors: Ivory with Green trim; Ivory, with Santone trim; Ivory, with nickeled trim.

### **DIMENSIONS**

	No. CR-16	No. CR-18
Size of top	32"x235/8"	34"x235/8"
Oven	16"x18"x12"	18"x18"x12"
Height from floor to		
cooking surface	311/4"	311/4"
Fire-box	$20'' \times 81/2'' \times 9''$	20"x81/2"x9"
Pipe collar	7"	7"2 "
Actual weight, full enameled	257 lbs.	265 lbs.
Actual weight, enameled front	250 lbs.	258 lbs.
Actual weight, semi-enameled.	246 lbs.	254 lbs.
Furnished with high	closet if desire	ed.



# OLYMPIC RANGE

# Model 8-15

# Defies Competition in Its Class for Economy and Satisfactory Service

THIS sturdy, economical, attractively finished range is ideally designed and constructed for use in the small home, summer camp or cabin camp. It has a commodious oven, 15 inches wide, 18 inches deep and 10 inches high and is an excellent cooker.

### Full Enameled Model

The full enameled model is beautifully finished in enamel and nickel. The oven door panel, body panels, back splasher and shelf panels are enameled in ivory. The fuel door, fuel door frame, ash pit door, oven door frame, clean-out door, legs, draft plate and shelf brackets are nickeled.

### Semi-Enameled Model

Semi-enameled model has nickeled fire and ash door, oven door frame, clean-out door, shelf brackets and front legs. The oven door panel and back splasher are enameled in ivory; shelf is black enameled.



Semi-Enameled Model—Furnished only in Ivory and Nickel



The body is made of 24 gauge steel and the oven is made of 22 gauge steel.

This range defies competition in its class for economy and satisfactory service. A little money buys a lot of stove, when you invest in a Model 8-15 Olympic range and the most satisfactory cooking service you'll find in any range of this size.

Furnished with or without buffet shelf. Unless otherwise specified the shelf will always be shipped.

Can be furnished with or without oven thermometer.

### DIMENSIONS

Size of top	231/2"x301/4"
Size of oven	15"x18"x10"
Size of firebox	193/4"83/4"x8"
Pipe collar	6"
Height from floor	303/4"
Weight Semi-Enamel	200 lbs.
Weight Full Enamel	210 lbs.
Shipping Weight Semi-Enamel	
Shipping Weight Full Enamel	225 lbs.



FURNACES

# SPECIAL EQUIPMENT

### GAS PLATE ATTACHMENT

For E-18 and D-18 Olympic Ranges Only



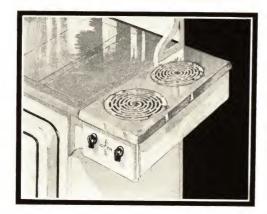
A neat and highly efficient two-hole gas burner built to attach to Olympic Ranges. Fits in place of end-shelf, with polished top flush with range top.

Substantially made. Modern in design, with fixtures concealed. Nickeled or enameled front and bakelite handles. Two holes with grills; or lid top if preferred. Removable crumb tray.

Length, 25 in.; Width, 11 in.; Shipping weight, 40 lbs.

### ELECTRIC PLATE

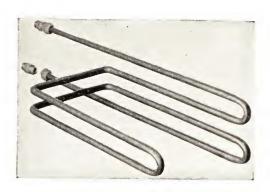
For E-18 and D-18 Olympic Ranges Only



If you have electricity available you'll want one of these Olympic Electric Plates.

A very efficient and serviceable two-burner plate made to fit Olympic Ranges in place of end-shelf. Top fits flush with range top. Has two 8-inch electric heating elements. Utility plug on side for attaching toaster, percolator, etc. Fitted with two 3-way switches. Capacity of plate, 2500 watts.

### COILS FOR RANGES OR KITCHEN HEATERS



Olympic Ranges and Kitchen Heaters can be equipped with six-pipe \( \frac{1}{2}'' \) continuous copper tubing coils or \( \frac{1}{2}'' \) galvanized iron pipe coils. The Olympic Range also will take a \( \frac{3}{4}'' \) galvanized coil. The copper coils take up less room and do not corrode or rust, heat faster as there is more space between pipes. They are tested to 2,000 pounds water pressure. Come equipped with adapters which serve as unions in connecting to water pipes.



# OLYMPIC COOK STOVES

For Small Homes, Summer Cottages, Camps, Resorts

### **OLYMPIC COOK NO. 7-14**

UR leader in small steel cook stoves—holds undisputed leadership for efficiency, finish and price. Heats quickly: uses very little fuel; excellent cooker. Steel body: polished top with 2 holes and 1 plate; cushioned oven door panel, porcelain enameled ivory finish; nickeled oven door frame; pendant handles. Fire-box generously proportioned, fitted with duplex grates. Combination ash pan and ash door.

### OLYMPIC—PLAIN

Most economical in first cost of any small cook stove of equal dimensions and efficiency. No fancy trimmings but no sacrifice in cooking efficiency. Plain top; plain oven door panel.

# 

Actual weight, Olympic No. 7-14, uncrated.......115 lbs. Can be equipped with four-pipe continuous copper coil at slight additional expense.



Olympic Cook No. 7-14

A husky stove of generous proportions that will stand a lot of rough usage. Note particularly the dimensions of the top and oven. Polished cast iron top. Body and oven made of 20-gauge steel.

Polished cast top2	0'' x 30''
Oven	17"x9"
Height from floor	271/2"
Fire door	"x61/2"
Pipe	6"
Actual weight	60 lbs.





# OLYMPIC "SMART" COOK Wood Only

A good substantial cast cook stove that costs very little. Many a housewife in the Northwest has begun her house-keeping with one of these reliable stoves.

	with Shelf	Size	Weight
No. 7	21 in. x 29 in.	14 in. x 15 in.	125 lbs.
No. 8	23 in. x 31 in.	16 in. x 17 in.	165 lbs.
	Pipe Collar	-6-inch.	





THE circulating heater, because of its economy of operation and all around satisfactory heating performance has gained tremendously in popularity in recent years. In principle, the circulating heater consists of a sturdy cast iron inner fire-box surrounded by a sheet iron or cast iron casing, with space between casting and casing through which the air circulates. An efficient circulator maintains a plentiful supply of fresh, healthful circulated air at even temperature. A far greater percentage of the thermal units of heat in the fuel is utilized, which results in surprising economy of fuel consumption.

The elements which enter into long and satisfactory service from a circulating heater are:

- (1) Quality of the castings.
- (2) Principle of heat circulation employed.
- (3) Enduring character of the design and finish of the casing.

# OLYMPIC CIRCULATORS

# Reduce Heating Costs

### AT HOME IN ANY HOME

It is with pride that we point to the constantly increasing demand for Olympic Circulators in a market eagerly sought by the keenest kind of competition, a tribute to their superior heating efficiency and attractiveness.

Olympic Circulators are built to give enduring satisfaction. They are designed for beauty, convenience and comfort and beneath their exterior elegance is dependability—the kind of dependability that comes from high grade castings plus careful workmanship. The heating units are scientifically designed and constructed to give long life. The heavy castiron inner fire-boxes and extra heavy duty grates withstand the action of heat. The linings are well ventilated. Wood-burning models are equipped with doors of sufficient dimensions to take in timber ends and large chunks of wood. In the coal burning models the fire-

boxes provide for even combustion and a maximum value from the fuel. Ash pits are commodious, making it easy to remove the ash without muss.

These efficient heating units are encased in richly ornamented cabinets, enameled in beautifully grained walnut finish. They bring a new and lasting beauty to what was for so many years a most ordinary and common place piece of home furnishing. No attempt has been made to go completely "modern" in the design of Olympic Circulator cabinets, to make them so unusual or bizarre in appearance that they would not harmonize with other home furnishings. Purposely designed along conservative lines, they become as much a part of the home decorative scheme as any other piece of fine furniture.

That this policy meets with approval is amply demonstrated by the constantly increasing popularity of Olympic Circulators. They are truly "at home in any home," a prized possession.



### **OLYMPIC CIRCULATORS**

Nos. 321, 325, 327

FOR WOOD ONLY





THESE popular wood-burning circulators, outstanding for beauty and utility, differ only in dimensions. They are all built on the same basic lines. No. 321 is obtainable in black crinkle lacquer finish with nickel trim as well as in richly enameled grained walnut finish. Nos. 325 and 327 come in walnut finish only. The powerful heating units in these circulators are made to stand hard usage. A removable grill in the top provides for cooking convenience.

### DIMENSIONS

	No. 321	No. 325	No. 327
Size of Outer Casting	35"x26"x19½"	35"x301/2"x191/2"	35"x321/4"x211/2"
Firebox	20"x13"	$25\frac{1}{2}$ " x $12\frac{1}{2}$ "	26"x14"
Fuel Door Opening	10"x13"	10"x13"	$11\frac{1}{2}$ "x13"
Top of Grating Insert	$9\frac{1}{2}$ " x 1 3"	$9\frac{1}{2}$ "x13"	11"x16"
Pipe Collar	7"	7"	7"
Actual Weight	250 lbs.	300 lbs.	375 lbs.

Equipped with Wood Grate and Ash Fan Unless Otherwise Specified



The oblong heating unit of these efficient circulators is made of heavy 16-gauge steel, protected by a 15-in. cast iron lining. The main bottom is extra heavy cast iron construction for additional strength.



### OF EVERETT, WASHINGTON

**HEATERS** 

FURNACES



### NO. 330 OLYMPIC CIRCULATOR

For Wood Only

A BIG favorite—attractive, sturdy, economical in first cost and operation. This model guarantees highest standard of heating, at even temperature. Beautifully designed, with new mica panel, and new crown finish top. The removable grill provides space for cooking convenience. Extra heavy cast iron heating unit, with extra wide and deep doors, which operate together.

### DIMENSIONS

Size, outer casing	$37\frac{3}{4}$ " x 28" x 20 $\frac{1}{2}$ "
Fire Box	22"x14"
Feed Door full opening	11"x20"
Feed Door, upper only	11"x13"
Top grating insert	151/4"x11"
Reversible pipe collar	7"
Wood grate	21½"x13½"
Actual weight	







Above are shown interior views of No. 330 Circulator with and without grate and ash-pan. Lower front lining and grate are easily removable, allowing a fuel opening practically the full depth of the circulator. Regular equipment includes grate and ash-pan but the circulator can be supplied without same. To the left is the complete heating unit showing the sturdy extra heavy cast iron construction and relative dimensions of the spacious door. This circulator designed to heat five or six rooms.



**HEATERS** 

# NO. 16 and NO. 18 OLYMPIC CIRCULATORS Combination Wood and Coal

**E**ACH a giant for heating. Corrugated cast iron firepot and feed section. Cabinet sides and back heavy rust-resisting steel sheets. Powerful and beautifully finished. Duplex grates for burning either coal or wood.

### **DIMENSIONS**

	No. 16 Inches	No. 18 Inches
Height over all	42	44
Width	23	251/2
Depth	16	17
Firepot inside	$16x10x6\frac{1}{2}$	$17\frac{1}{2} \times 10\frac{1}{2} \times 7$
Feed door opening	$7 \times 121/2$	$7\frac{1}{4} \times 13\frac{1}{2}$
Pipe collar	7	7
Actual weight	250	300





### NO. 1000 OLYMPIC CIRCULATOR

THIS is an ideal circulating heater for the two or threeroom house or apartment. It conserves space and is a real fuel saver where a larger circulator is not needed. Finished either in white or walnut porcelain enamel—body panels, front, top and legs.

Its chaste lines, absence of ornamentation and rich finish appeal to every housewife.

### DIMENSIONS

DIMENSIONS	
Height over all	36"
Width of heater	15"
Extreme depth	281/4"
Size of firebox	20"x10"x13"
Pipe Collar	6"
Size of firebox door	$8'' \times 9 \frac{1}{2}''$
Actual weight	250 lbs.
Shipping weight	275 lbs.

Can be equipped with either  $\frac{1}{2}$ " copper or galvanized water coils or  $\frac{3}{4}$ " galvanized coils.



HEATERS

FURNACES

# OLYMPIC OIL-BURNING CIRCULATORS



Grained Walnut Porcelain Enameled Finish with Nickel Plated Fittings

### DIMENSIONS

	8" Circulator	10" Circulator	13" Circulator
Cabinet—Height	42"	43 3/4 "	45 1/4 "
Width	181/2 "	221/2 "	45 1/4 " 24"
Depth	181/2 "	221/2 "	211/2"
Inside stove—Height	30"	351/2 "	361/2 "
Diameter	12"	14"	16"
Floor Space, with tank	191/4 "x26"	23"x27" 2	4 1/4 "x28 1/2 "
Capacity of oil tank	3 gal.		5 gal.
Shipping weight	125 lbs.	150 lbs.	175 lbs.
Pipe collar		6"	6"
Diameter burner pot	8"	10"	13"
Heating capacity	5000 cu. ft.	7500 cu. ft.	9500 cu. ft.

### **OUTSTANDING FEATURES**

1—Beauty

5—Economy

2—Ease of Operation

6-High Efficiency

3—Cleanliness

7—Safety

4—Controlled Heat

THE OLYMPIC Oil Burning Circulator is a paragon of beauty and efficiency. It brings all the convenience of oil fuel in a troublefree economical burner. It is clean, simple to install and easy to operate. It maintains a proper degree of healthful, circulated heat throughout the home. It has so many virtues that a demonstration quickly proves its investment value for home heating as one of the most satisfactory you can make.

### Construction Features

The cabinet casings are made of steel, with cast iron chromium plated doors. The doors are fitted with mica panels through which the flame is visible without opening the doors.

Two finishes are available—rich grained walnut porcelain enameled with nickel plated fittings, and black crinkle lacquer with nickel plated fittings.

The inside drum is made of 18-gauge Keystone copper-bearing steel, electrically welded.

The circulators are built to conform to the rigid requirements of the underwriters specifications, and are approved by Underwriters Laboratories.

### The Burner

The circulator is equipped with a burner of the pot type, made of steel with a cast iron ring fitted to the top to reduce the size of the opening. Pre-heated air is drawn into the burner by natural draft from a chamber surrounding the pot. The flow of oil is controlled by an Automatic Safety Float Valve Assembly, a unit in which is combined a strainer, constant level valve, safety trip mechanism and vented metering valves with adjustable maximum stop and graduated dials. An additional strainer in the top of the tank assures a steady flow of clean, free-burning oil. Regular equipment includes a five-gallon tank mounted at the back of the heater. If an outside tank is preferred it may be installed, a suitable strainer being provided for such an installation. Oil feed is by gravity, with



natural pre-heated draft. A Walker automatic draft regulator is fitted in the tee-joint of the six-inch stove pipe.

The oil used is known as stove oil, 36 to 40 gravity—a lighter grade than diesel oil.

### Operation

There is nothing mysterious or complicated about the Olympic Oil Burning Circulator. A child can operate it. There are no wicks, fans, blowers or moving parts—nothing to get out of order.

To light the burner, simply turn on the oil, open the door and drop a lighted match into the pot. A metering

### The Principle of Oil Burning



The simplicity of the operation of these oil burning circulating heaters and of the radiant type heaters is illustrated in the above sketch. Oil fed by gravity through the automatic float valve assembly, burns in the fire-pot without forced draft by fans or by other mechanical devices. Flow of oil and the amount of heat desired are automatically controlled. The new oil pilot light prevents smudging and uses all the fuel.



Showing Firepot Construction



Black Crinkle Lacquer Finish with Chromium Plated Fittings

valve permits control of the fire to any desired temperature. An automatic shut-off prevents flooding.

Natural draft enters through the bottom, the air being pre-heated before entering the fire-pot, thus assuring perfect combustion.

The burner reaches full operating efficiency in less than ten minutes. Because of the perfect combustion, there is no smoke and no odor from the burner.

A humidifier mounted inside the cabinet at the back, is easily filled through a lip opening and a proper degree of moisture can be maintained in the circulated air merely by keeping this humidifier tank filled.



# OLYMPIC RADIANT OIL-BURNING HEATERS



THESE radiating type heaters are designed for single rooms, offices, small shops and stores. They are made in three sizes, equipped with an 8-in., 10-in., or 13-in. burner. Attractive in design and finished in enamel or blued steel body and trimmed with enamel castings to match. Flame is visible through mica door.

The one-piece body is made of 18-gauge Keystone copper bearing steel, electrically welded. Cast iron legs. Three-gallon, easy-to-fill fuel reservoir with heat shield. Equipped with an automatic Walker draft regulator.

Approved by Underwriters.

### DIMENSIONS

DIMENSIONS					
	8"	10"	13"		
Floor space	16"x26"	18"x26"	20"x27"		
Size of oil tank	3 gallon	3 gallon	3 gallon		
Diameter of burner	8" Breese	10" Breese	13" Breese		
	Burner	Burner	Burner		
Height of heater		421/2"	431/2"		
Diameter of heater drum.	12"	14"	16"		
Size of smoke collar	6"	6"	6"		
Weight	60 lbs.	65 lbs.	75 lbs.		
Capacities:					
8" Heater		2,500 to 3	3,500 cu. ft.		
10" Heater		3,500 to	4,750 cu. ft.		
13" Heater					

# HEATING STOVES



### **PANAMA**

### Wood

MADE entirely of gray cast iron, with a generously proportioned fire-box, every inch of this stove is radiating surface. Bright with nickel trim; very attractive and has a pleasing design. The end feed door takes a good sized chunk of wood while the mica front door provides an open grate effect, cheery and comfortable when it is lighted. Can be furnished with lift-off front, giving fireplace effect if desired. Easy to dust and polish. Screw and slide drafts control fire. Two covers in lift top; lift top admits large chunks and knots and provides large surface for simmering and cooking hasty meals.

	No. 21	No. 24
Length of body	20 in.	23 in.
Height of body	20 in.	23 in.
Weight	150 lbs.	190 lbs.
Pine Collar	6 inch	

# **PANAMA**

### Combination

ALL gray cast iron, same general design as Panama wood, except fitted with heavy cast iron linings and heavy duplex grates and shaker, with large ash pan. Ample air spacing to provide for perfect combustion of coal gases and smoke. Screw and slide drafts for controlling fire. Furnished with lift off, or fireplace front if desired.

	No. 21	No. 24
Length of body	20 in.	23 in.
Height of body	20 in.	23 in.
Weight	200 lbs.	250 lbs.
Pipe Collar-	−6-inch.	





### OF EVERETT, WASHINGTON

**HEATERS** 

**FURNACES** 



### **OLYMPIC**

### Wood

ABIG value in a steel and cast wood heater, which fills the demand between a cheap stove and the Panama grades. A little less finish and lighter construction without sacrificing efficiency. Heavy cast top and bottom; blue steel body with cast iron linings. Feed door in end, hinged and ground to fit perfectly in one-piece cast frame. Cast top made in one-piece has hinged swing top with 4-inch cover. Nickeled swing top, band and foot rail.

	Nos.	18	20	22	
Length of b	oody	17 in.	$19\frac{1}{2}$ in.	$20\frac{1}{2}$ in.	
Height of b	ody	20 in.	22 in.	23 in.	
Weight		95 lbs.	110 lbs.	125 lbs.	
Pipe Collar - 6-inch.					

### **CROWN**

### Combination

OW priced and widely used. Fills the need for a small combination wood or coal heater, with maximum durability and ornamentation. Body is heavy blue steel. Cast top and bottom. Large firebox, having four sectional ventilated cast linings; duplex grates for burning either coal or wood. Main front heavy cast iron, securely bolted and cemented. Mica paneled feed door, sufficiently large to admit large chunks of wood or coal. Door gives effect of grate, with illuminating glow in room. Main top swings off for feeding big blocks of wood. Nickeled swing top, foot rail, full band.

	Nos.	18	20	22
Length of	body	14 in.	191/2 in.	$20\frac{1}{2}$ in.
Height of b	ody	19 in.	20 in.	$21\frac{1}{2}$ in.
Weight		115 lbs.	135 lbs.	160 lbs.

Pipe Collar-6-inch.





### OF EVERETT, WASHINGTON

HEATERS

FURNACES



# **CASH**

THE workingman's friend—a splendid stove for little money and a big leader among lower priced stoves because of its excellent appearance and real economy in first cost and operation. Cast iron front, with nickeled mica-paneled fire door, 81/2/in. x 113/8/in. Blue steel body with 8-inch cast lining. Nickeled urn base, half-band, screw draft and foot rails. Looks good,—is good.

	Nos.	123	125	127
	body		23 in.	25 in.
	stove		32 in.	32 in.
Weight	 	80 lbs.	90 lbs.	100 lbs.
	Pine	Collar-	-6 inch	

# **DAVIS**

### Wood

AN airtight heater with all the efficiency and economy of this type of stove. Cast top, blue steel body, sheet lining and bottom, cast skirting. Nickeled swing top, foot rails, draft and half ring.

	Nos.	18	21	25
Height,	inside	17 in.	20 in.	23 in.
weight		)) lbs.	7) lbs.	100 lbs.

Pipe Collar-6-inch.





# HEAVY DUTY HEATERS



### **LUMBERMAN**

"HIS heater is made especially for camps, schools, halls, churches, etc., where long wood is to be burned. One of the greatest radiators of heat made. Body of 14 gauge steel. Door 11/2x13 inches. Also furnished with shelf or drum extra. Pipe collar, 7-inch.

No.	Dia.	Lgth.	Wght.
36	 24 in.	36 in.	200 lbs.
52	 24 in.	52 in.	230 lbs.

## **LOGGER**

GREAT radiator of heat and very practical A for camps, schools, churches, etc. Burns twenty-eight-inch wood and gives out intense heat. Burns anything from chips to tree tops. Because the price is so low and its use so general, this is one of our most economical and satisfactory numbers.

Body of 16 gauge steel. Door 91/2x113/4 in. Made in one size only. Pipe collar, 6-inch.

No.	Dia.	Lgth.	Wght.
30	 21 in.	30 in.	105 lbs.







# **JUMBO**

AGREAT heater for stores, camps, hotels, warehouses, etc. As its name implies, this is a mighty big heater, big in dimensions and big in heat radiating capacity. Airtight. Takes any kind of wood fuel. Heavy cast top and bottom. In the Nos. 30 and 36 are cast in two pieces to prevent breaking when overheated. Body of 16 gauge steel; rods reinforced by 3/8 inch pipe casing to prevent body buckling from intense heat. Hot blast tube draft.

Nos.	24	28	30	36
Length of body	24 in.	27 in.	29 in.	36 in.
Height of body	24 in.	24 in.	30 in.	30 in.
Width of top20	03/4 in.	203/4 in.	$24\frac{1}{2}$ in.	$31\frac{1}{2}$ in.
Weight, each1	15 lbs.	125 lbs.	150 lbs.	250 lbs.

No. 24 and No. 30 can be equipped with Cast Iron lining if desired. All models can be equipped with Steel linings.

One joint of tapered pipe furnished with heater, tapered to 6 inch.

# ARCTIC CAST BOX

THIS stove is as much a fixture in the logging camps of the Northwest as the bunkhouse itself. No old time bunkhouse was considered comfortable without its Arctic heater. As popular today as it has always been, because of its sturdy construction, generous dimensions and all around efficiency. An extra heavy all cast box stove, with swing top. No. 20 and No. 22 have one lid; other sizes have two lids. Perfect draft control. Removable hearth—easy to clean out ashes.



	Length Over All Inches	Length Inside Inches	Width Inches	Width	penings Height	Weight Pounds
No. 20	26	18	111/2	51/2	63/1	65
No. 22	303/4	22	14	73,4	81/2	85
No. 25	341/2	25	151/4	9	93/4	110
No. 28	371/4	28	161/2	10	$10\frac{3}{4}$	135
No. 30	371/4	30	161/2	10	103/4	140
No. 34	441/2	34	191/2	111/2	14	210
No. 36	441/2	36	191/2	$11\frac{1}{2}$	14	220

Pipe Collar..... 6 inches

CIRCULATORS



### OF EVERETT, WASHINGTON HEATERS

**FURNACES** 



### **CASCADE**

**V**OU'VE seen them everywhere — these reliable utility heaters "Cannon Ball" type—made to endure punishment and give off the maximum amount of heat. Every inch of this all cast iron stove radiates heat. It gets hot and stays hot. All models have draw center grates. Large feed doors; swinging ash door. One of the most substantial cannon-ball heaters on the market.

	Nos.	13	15	17	20
D	iameter of globe	13 in.	15 in.	17 in.	20 in.
Н	eight on legs	41 in.	42 in.	47 in.	53 in.
P	ipe Collar	6 in.	6 in.	7 in.	7 in.
V	Veight	124 lbs.	170 lbs.	220 lbs.	295 lbs.



# WEST LAUNDRY

A good, substantial, all cast, low priced laundry stove, well made and generously proportioned.

	No. 8
Size of top	$11\frac{1}{2}$ in. x $19\frac{1}{2}$ in.
Lids, two	
Pipe Collar	6 in.
Weight	



# DAISY LAUNDRY

A very fine medium priced laundry stove. Well built, good weight. Roomy pouch feed, large top. All cast iron.

	No. 8
Size of top	$\frac{1}{2}$ in. x $\frac{131}{2}$ in.
Two lids	8 in.
Pipe Collar	6 in.
Weight	65 lbs.



# OLYMPIC AUXILIARY KITCHEN HEATERS

A Necessity in Many Homes Equipped Only With Gas or Electric Ranges

### **OLYMPIC KITCHEN HEATER** Model 1000

SIMPLY yet beautifully designed wood or coal A burning circulator that can be used with electric or gas ranges for quick heat in the kitchen. It circulates an abundance of healthful heat and also serves admirably as a convenient refuse burner or water heater.

The firebox is generously proportioned to accommodate wood up to 20 inches in length, yet the circulator is so designed that it occupies a floor space of only 15"x281/2". Body panels, front, top and legs are finished in white or walnut porcelain enamel.

Well built and durable. Duplex grates. Can be equipped with \( \frac{1}{2}'' \) copper coil or \( \frac{1}{2}'' \) or \( \frac{3}{4}'' \) galvanized coil. A complete and efficient heating unit that may be installed any where in the kitchen convenient to a flue.

### **DIMENSIONS**

Height, over all
Width of Heater
Extreme Depth
Size of Fire Box
Size of Fire Box Door8" wide and 91/2" high
Pipe Collar6"
Actual Weight
Shipping Weight





No. 1000

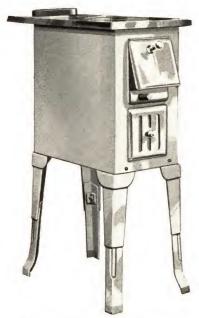
### **WASHCO**

FILLS the need for a medium priced wood laundry stove. Made light to sell at a low price, but gives very satisfactory service. Has cast iron top; sheet iron body, with heavy cast iron lining. Handy for use in light cooking, burning refuse or for heating water.

Size of top, overall	14"x26"
Height, overall	25"
Inside length	181/4"
Inside width	11"
Two lids	8"
Fire door	$71/2'' \times 71/2''$
Fire door	6"
Weight	90 lbs.

# **OLYMPIC AUXILIARY KITCHEN HEATERS**

COMBINATION WOOD AND COAL BURNING UNIT FOR HOMES EQUIPPED WITH GAS OR ELECTRIC RANGES



NO. 352 FULL ENAMELED



NO. 350 BLACK, NICKEL TRIM

NO. 351—ENAMELED FRONT (not illustrated)

LYMPIC Auxiliary kitchen heaters are a necessity in many homes, using gas or electric ranges, to supply heat on chilly mornings and to serve as refuse burners, laundry stoves and water heaters. They heat quickly, radiate a generous supply of warmth, are economical on fuel, take up little space and are styled to harmonize with modern gas and electric ranges.

These units are trim and neat in appearance. They are equipped with adjustable legs. Enameling can be furnished to match the gas or electric range in the home, if sample is furnished. New type telescopic two-piece legs, with locknuts concealed. No side drafts permits either right or left hand installation. Ash pit door has slide draft adjustment. One-

piece nickeled knobs on feed and ash pit doors; concealed hinges.

Top is best quality gray cast iron, highly polished; two 8-inch round hole lids with removable short center. Fire-box, without coil, will take 16-inch wood. Body is 22-gauge blue steel. Duplex grates for burning wood or coal.

### **SPECIFICATIONS**

Size of top over all	14"x26"
Extreme height	36"
Reduced height	30"
Pipe	
Shipping weight, black	124 lbs.
Shipping weight, full enameled	135 lbs.

Heating coils (extra) 8-pipe, ½-inch continuous copper tubing or ½-inch or ¾-inch galvanized pipe.

# Neptune STOVES FOR BOATS



### NEPTUNE NO. 1

For small boats, yachts, launches. Built with heavy guard rail and rings to secure to floor. Two-hole top—will pass through  $14\frac{3}{4}$ inch door way. Oven 9x9x7 inches; top 20x131/4 inches; pipe 5 inches; height overall 231/4 inches; spread of rails 21x141/2 inches; weight 100 lbs. Takes 5-in. pipe.

### NEPTUNE NO. 2

Equipped with heavy guard rail and rings to secure to floor. Will pass through 16-inch door. Oven 12x111/2 x81/2 inches; top 241/2x163/4 inches; pipe 5 inches; height over-all 25 inches; spread of rails 251/2x17 inches; weight 175 lbs. Takes 5-in. pipe.



### **NEPTUNE NO. 15**

Has four 8-in. holes in top. Will pass through 16-in. doorway. Heavy castings and guard rail and rings to secure to floor. Oven 16x111/2x 8½ inches; top 24½x25 inches; pipe 5 inches: height over-all 25 inches; spread of rails 243/4x 261/2 inches; weight 250 lbs. Takes 5-inch pipe.



# ALASKA Heavy Duty Hotel and Camp Ranges

For Coal, Wood or Oil Fuel

LASKA RANGES are favorites all over the Northwest and in the Orient. They are built for "heavy duty" service — to stand the gaff under the severest kind of usage—in hotels, restaurants, logging camps, mining camps, clubs, on steamships, etc. Sturdiness and dependability are built into them, along with an assured efficiency in cooking and baking that has made the reputation of Alaska Ranges secure as outstanding leaders for dependable and satisfactory service.

### **BODIES**

Made of 14-gauge steel, hand hammered and riveted. 1-inch angle iron around top to bolt cast top to. All walls are triple construction where they come in direct contact with fire. Frames, hinges and parts subjected to rough usage are wrought and malleable iron. Door frames, hinges, brackets, cleanout doors and frames are nickel-plated. Canbe supplied without legs, if desired.

### **OVENS**

14-gauge steel. Top crowned to prevent sagging; also protected with grey iron casting. Bottom reinforced with grey iron casting. Central damper will cut out end oven if desired.

Cast iron oven bottoms at slight additional cost.

### **TOPS**

Extra heavy soft grey iron castings, 8" cover, reducing replacement expense to a minimum.

No. 1-21 and No. 2-21 Alaska and Tyee Ranges have ring and cover. Special heavy duty tops for oil burning ranges.

### FIRE BOXES

Large size with heavy grey iron linings. Large ash pan. Furnished with or without front fire door. Coil extra, if wanted. Polished top extra. See specifications for description of grates. Oil burning ranges have fire-brick over oven and in fire box as specified. Right or left hand fire boxes. Left hand shipped unless otherwise specified.





# ALASKA CAMP---DOUBLE OVEN

THIS is our leader for heavy duty cooking service—a range that is standard equipment in many leading hotels and restaurants throughout the West and in Alaska, in mining and lumber camps and in marine service. Hundreds of letters in our files have come from enthusiastic cooks who have had experience with all makes of ranges and write us that the Alaska Camp is unequalled for cooking and baking.

Equipped with straight bar grates. Duplex grates if desired.

			Height of			
	Top	Top	Cooking	No. and Size		No. will
No.	Size	Weight	Top	of Ovens	Weight	Cook for
2-20	30x 69 in.	500 lbs.	$34\frac{1}{2}$ in.	2-20x15x25 in.	1310 lbs.	50 persons
2-24	30x 77 in.	520 lbs.	$34\frac{1}{2}$ in.	2-24x16x25 in.	1360 lbs.	100 persons
	30x 89 in.	568 lbs.	$34\frac{1}{2}$ in.	2-30x17x25 in.	1440 lbs.	150 persons
3-24	30x104 in.	638 lbs.	$34\frac{1}{2}$ in.	3-24x16x25 in.	1780 lbs.	200 persons
3-30	30x122 in.	738 lbs.	$34\frac{1}{2}$ in.	3-30x17x25 in.	1895 lbs.	200 persons

8-inch pipe collars on all single oven ranges.

10-inch pipe collars on all double and three oven ranges.

Equipped with Sea Rails for Marine Use



### OF EVERETT, WASHINGTON

**HEATERS** 

**FURNACES** 



### **ALASKA**

### Single Oven

Exactly like the popular Alaska Double Oven except for single oven and top size. A sturdy, dependable, heavy duty range that has no equal for cooking and baking.

Equipped with straight bar grates. Duplex grates if desired.

Furnished with sea rails for marine use.

No.	Top Size In.	Top Weight Lbs.	Height of Cooking Top	Size of Oven In.	Weight Lbs.	Will Cook for
1-24	30x50	293	$34\frac{1}{2}$ in.	24x16x25	930	15
1-30	30x56	343	$34\frac{1}{2}$ in.	30x17x25	960	25

### TYEE CAMP

A good plain finish range of extra heavy construction for hotels, restaurants and camps.

16-gauge ovens.

18-gauge body.

Left hand fire box only.

Equipped with straight bar grates only.

Can be supplied with shelf.

Furnished with sea rails for marine use.

No.	Top Size	Height of Cooking Top	Oven	Weight
1-24	33x42 in.	$34\frac{1}{2}$ in.	24x25x16 in.	600 lbs
1-30	33x48 in.	341/2 in.	30x25x16 in.	750 lbs



All single oven ranges have an 8-inch pipe collar.

CIRCULATORS



### OF EVERETT, WASHINGTON

S FURNACES



## NO. 1-21 ALASKA RANGE

Plainer and lower in price than the ALASKA HEAVY DUTY ranges and come only in 21-inch oven size. Good ranges for the buyer who must economize on first cost.

Equipped with duplex grates only. Left hand oven only. Can be supplied with shelf.

Size of top
Height of cooking top32"
Fire box
Pipe Collar8"
Oven, 16-gauge21"x21"x141/2"
Body, 18-gauge
Weight550 lbs.

## NO. 2-21 ALASKA RANGE

Same as Alaska No. 1-21 except for two ovens. A popular range because of its price, and one that will give long, satisfactory service.

Equipped with duplex grates only. Left hand oven only.

Can be supplied with shelf.

Size of top	28½″x67″
Height of cooking top	32"
Fire box	12"x19"
Pipe Collar	10"
Ovens, 16-gauge	21" $x21$ " $x14\frac{1}{2}$ "
Body, 18-gauge33" long x 211/2"	wide and 27" high
Weight	725 lbs.





## OLYMPIC OBLONG FURNACE

Pipe or Pipeless



DESIGNED especially for wood fuel although will operate with equal efficiency on wood, coal or oil. All castings extra heavy highest quality gray iron. Large feed doors. Deep combustion chamber. Extra heavy grate bars. Roomy scaled ash pit.

Number	Size of Firepot	Diameter of Casing	Size of Fire Door	Height of Front	Height of Ash Pit	Size of Pipe	Capacity in cu. ft.	Weight of Castings
20	20x13x10 in.	42 in.	$12x12\frac{1}{2}$ in.	47 in.	10!/2 in.	8 in.	15,000	800 lbs.
25	25x13x10 in.	42 in.	$12x12\frac{1}{2}$ in.	47 in.	$10\frac{1}{2}$ in.	8 in.	18,000 to 25,000	900 lbs.

See next page for complete description.



FURNACES

## Construction Features of the

## OLYMPIC OBLONG FURNACE

## Radiator

Two-piece tongue-and-groove construction with cemented seams. Generously proportioned to allow free circulation of gases and for maximum heat radiation. Smoke outlet is for 8-inch pipe.

## Combustion Chamber

Heavy ribbed and reinforced cast iron construction, tongue and groove joint with cemented seams. Has large outlet into radiator and is designed to radiate large volume of heat and carry away all soot and smoke from fuel door to radiator. Long life guaranteed because of reinforced construction.

## Fire Pot

One-piece oblong fire-pot, reinforced with heavy ribs inside and outside. The fire-box is so designed as to provide for combustion over the entire grate surface, regardless of the kind of fuel used. Fire-pot and combustion chamber are joined with deep cup joints, packed with long fibre asbestos cement, making a permanently tight connection. The Olympic Oblong surnace is particularly adapted to burning wood fuel but coal or briquets may be used with equal satisfaction.

## Grates

Fitted with two exceptionally heavy grate bars, either of which can be easily removed or replaced quickly by loosening two bolts which hold the grate lock in place. Grates are designed for burning either wood or coal.



## Ash Pit

The ash pit is large and high, allowing free circulation of air under the grates and to prevent burning or warping grates. It is easily cleaned and is dust-proof, with large tight door containing the lower draft intake.

### Front

The upper front overlaps the lower, forming an expansion joint and making it impossible for dust to get into the air chamber or furnace. The door frames are made with wide surfaces, where doors set against them, insuring a perfect fit between doors and frames. Holes for water coils are provided in the main front, making installation of coils easy when desired. The large vapor pan, constructed of heavy cast iron, is located just below the fire door, close up to the fire pot, where it cannot affect the efficiency of the furnace in heating the air.

A feature of this furnace is the large double feed door, the lower section of which can be opened independently of the upper. This lower door is sufficently large for firing coal or wood of ordinary dimensions. When feeding large chunks or blocks of wood both doors provide an ample opening. The fire door is equipped with a perforated cast iron plate inside, through which air is admitted, obviating all liability of explosion. All castings are made heaviest where the heat is most intense. The ash door is generously proportioned, making it easy to remove ashes or to instal automatic fuel feeding equipment. All castings, except grate bars, are guaranteed for five years and will be replaced without charge, f. o. b. factory, if found defective within that time. Grate bars will burn out if ashes are allowed to accumulate under the grates or ash pan is not kept clean. All castings claimed defective must be returned to the factory for inspection. We assume no labor charges.



OF EVERETT, WASHINGTON **HEATERS** 

**FURNACES** 

## **OLYMPIC FURNACE**

Pipe or Pipeless





E have been building hot air furnaces for many years and they have given universal satisfaction. They are scientifically designed for maximum radiation of heat with genuine economy in fuel consumption. Will burn any kind of fuel satisfactorily.

Number	Diameter Fire Pot	Diameter Casing	Size of Feed Door	Height of Castings	Diameter Smoke Pipe	Diameter Radiator	Heating Capacity	Weight of Castings
32	18 in.	40 in.	121/2x12 in.	49 in.	8 in.	26 in.	10,000 cu. ft.	710 lbs.
36	20 in.	44 in.	$121/2 \times 12 \text{ in.}$	49 in.	8 in.	28 in.	15,000 cu. ft.	800 lbs.
40	22 in.	48 in.	$12^{1/2}x13^{3/4}$ in.	52 in.	8 in.	30 in.	20,000 cu. ft.	950 lbs.

See next page for complete description.



# Construction Features of the

## **OLYMPIC FURNACE**

## Radiator

Two-piece tongue-and-groove construction, with cemented seams. Generously proportioned to allow free circulation of gases and maximum radiation. Smoke outlet is for 8-inch pipe. Radiator can be turned to any position to run smoke pipe directly into chimney.

## Combustion Chamber

Heavy cast iron, tongue-and-groove construction with cemented seams, allowing for expansion and contraction. Has large outlet into radiator and will radiate large volume of heat and carry away all soot and smoke from fuel doors into radiator.

## Fire Pot

The round fire pot is heavy cast iron, made in two parts, with cemented cup joint, to allow for contraction and expansion. It is made deep to provide large fuel carrying capacity and straight to prevent ashes from accumulating on the sides.

## Ash Pit

The ash pit is large and high, providing for free circulation of air under the grates and to prevent burning or warping of grates.

## Grates

Four one-piece triangular grate bars, each independent of the other and removable without taking out the entire grate. A wood grate, made in two parts, to be placed on top of the coal grates, can be furnished at additional cost, if desired. Easily in-

stalled or removed through the fire door and a fuel saver where wood only is used for fuel.

### Front

The upper front overlaps the lower, forming an expansion joint and making it impossible for dust to get into the air chamber or furnace. The door frames are made with wide surfaces, where doors set against them, insuring a perfect fit between doors and frames. Holes for water coils are provided in the main front, making installation of coils easy when desired. The large vapor pan, constructed of heavy cast iron, is located just below the fire door, close up to the fire pot, where it cannot affect the efficiency of the furnace in heating the air.

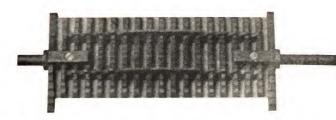
A feature of this furnace is the large double feed door, the lower section of which can be opened independently of the upper. This lower door is sufficiently large for firing coal or wood of ordinary dimensions. When feeding large chunks or blocks of wood both doors provide an ample opening. The fire door is equipped with a perforated cast iron plate inside, through which air is admitted, obviating all liability of explosion. All castings are made heaviest where the heat is most intense.

The ash door is generously proportioned, making it easy to remove ashes or to instal automatic fuel-feeding equipment. All castings, except grate bars, are guaranteed for five years and will be replaced without charge, f. o. b. factory, if found defective within that time. Grate bars will burn out if ashes are allowed to accumulate under the grates or ash pan is not kept clean. Castings claimed defective must be returned to the factory for inspection. We assume no labor charges.



FURNACES

## **BREAK OFF CASTINGS**



#### No. 1 SEATTLE

Size  $5\frac{1}{4}x13\frac{1}{2}$ —Reduces to  $3\frac{1}{2}x7$ , wgt.  $6\frac{1}{2}$  lbs. Size  $6\frac{1}{4}x16\frac{1}{2}$ —Reduces to  $3\frac{1}{2}x7$ , wgt.  $8\frac{3}{4}$  lbs.

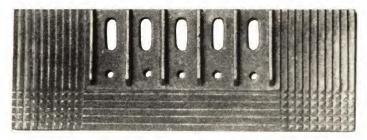


#### No. 3 SPOKANE



#### No. 4 EVERETT

Size  $8x17\frac{1}{2}$ —Reduces to  $5x13\frac{1}{8}$ , wgt..... $8\frac{1}{2}$  lbs. Size  $9\frac{1}{4}x19\frac{1}{2}$ —Reduces to  $6\frac{1}{4}x13\frac{1}{8}$ , wgt.,  $9\frac{1}{2}$  lbs.



#### No. 5 BELLINGHAM





#### **END LININGS**

Size 7x8—Reduces to  $5\frac{1}{2}x5\frac{1}{2}$ , wgt., pair....6 lbs. Size 8x9—Reduces to 6x6, wgt., pair............8 lbs.



HEATERS

**FURNACES** 

## BREAK OFF CASTINGS

	ROUND		
10-inch Round Grates	63/4 lbs.	8-inch Round Grates	5 lbs.
9-inch Round Grates	5 <sup>3</sup> / <sub>4</sub> lbs.	7-inch Round Grates	33/4 lbs.
Range repair legs, raises range	RANGE off floor		3½ inches
Weight, per set of four			6 lbs.
	DUPLEX		
No. 9 Break-off Duplex, 19	3/4x10—Reduces	to 18x7, weight	$21\frac{1}{2}$ lbs.



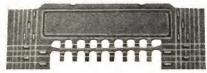
## 

ADJUSTABLE CENTER POSTS Break off center posts, 31/2 inches high, reduce to 2 inches. Weight 1/2 lb. each



#### No. 9 **BACKS**

Size 5x14—Reduces	to 4x91/2, weight	4 lbs,
	to 41/2x12, weight	
Size 6x18—Reduces	to 41/2x16, weight	61/2 lbs.
Size 6x19—Reduces	to 5x14, weight	71/2 lbs.
Size 6x20—Reduces	to 5x15, weight	
Size 7x19, Lt.—Redu	uces to 5x15, weight	
Size 7x19, Hy.—Red	duces to 5x15, weight	15 lbs.
Size 8x22—Reduces	to 7x19, weight	2.0 lbs



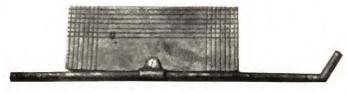
#### FRONT GRATES No. 10

Size $5x5\frac{1}{2}$ —Reduces to $3x10\frac{1}{2}$ ,	weight	os.
Size $5x18$ —Reduces to $2\frac{3}{4}x10\frac{3}{4}$	4, weight	os.



#### No. 11 FRONT FENDERS

Size  $5\frac{1}{4}x16\frac{1}{4}$ —Reduces to  $3\frac{1}{2}x11\frac{1}{2}$ , weight...... $3\frac{1}{2}$  lbs.





#### **BREAK-OFF BACKS**

6x18—Reduces to	5x13, weight	101/4 lbs.
	5x143/4, weight	
7x20—Reduces to	5x16, weight	131/2 lbs.
7x22-Reduces to	5v16 weight	14 1bc



HEATERS

FURNACES

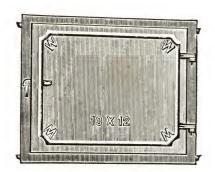


#### **ASH DUMPS**

Size of frame7x9 in	
Size of dump $41/2 \times 61/2$ in	
Weight, dozen	

### **ASH PIT DOORS**

	Weight
Sizes	per Dozen
8x10 in.	110 lbs.
10x12 in.	150 lbs.
12x15 in.	230 lbs





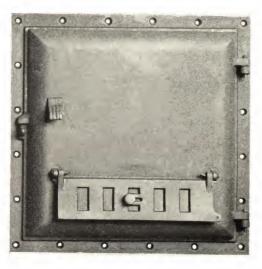
#### **OIL TANK DOOR**

Handy for converting oil drums into stoves. Can supply 6", 7", and 8" collars to fit 50-gallon oil drums.

Height 15"; width 15".

Door opening, 12"x12".

Weight, 15 lbs.



#### **BROODER STOVE DOOR**

For dutch ovens, brooder stoves, or camp furnaces.

Height 18 in. Width 18 in.
Door opening 15x15 in.
Weight 30 lbs.



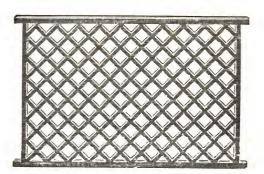
# OF EVERETT, WASHINGTON HEATERS FURNACES



### FIREPLACE THROAT DAMPER

Operated from front of fire place. Controls drafts, prevents back-fire, soot, smoke.

	Measure	Throat	
No.	Outside Flange	Opening	Weight
30	$32\frac{1}{2} \times 26 \times 15$ in.	$6x22\frac{1}{2}$ in.	40 lbs.
36	$39\frac{1}{2}x32x15$ in.	$6x28\frac{1}{2}$ in.	60 lbs.
42	41 $\frac{1}{2}$ x38x15 in.	$6x31\frac{1}{2}$ in.	65 lbs.
48	51 $\frac{1}{2}$ x44x15 in.	$6x37\frac{1}{2}$ in.	75 lbs.



### **VENTILATING GRATES**

	Outside	
No.	Dimension3	Weight
1	6x8 in.	28 lbs.
2	$5\frac{1}{2}$ x12 $\frac{1}{2}$ in.	30 lbs.
3	$8\frac{1}{2}$ x 12 $\frac{1}{2}$ in.	50 lbs.



ADJUSTABLE CENTER POSTS



HEATERS

FURNACES

## STOVE TRIMMINGS



#### Part No.

· 1 Stove scrapers, 20" and 26" lengths.

Name

- 2 Nickel plated cover lifters.
- 3 Copper plated cover lifters.
- 4 Combination grate shaker and lifter, 5/8" square opening.
- 5 Arctic drop handle, 25/8" long.
- 6 Grate shaker, 3/4" square.
- 7 Olympic lever handle.
- 8 Panama handle.
- 9 Oven door spring, 53/4" over all.
- 10 Oven door catch spring.
- 11 C-18 door catch spring.
- 12 Arctic turn key handle.
- 13 Small Arctic lever handle.
- 14 B-18 Pendant handle.
- 15 C-18 Pendant handle.
- 16 Spring damper knob.
- 17 Damper slide knob.
- 18 Arctic stove knob length,  $1\frac{1}{4}$ "; diameter  $1\frac{1}{2}$ ".
- 19 Stamped steel stove knob.
- 20 Composition circulator knob.
- 21 Ash pan handle.
- 22 Screw draft, 2½", 3", 3¼", 3½", 3¾", 4", 4¼" and 4½" diameters.
- 23 Caster cups, enameled or nickel plated to match range or circulator.
- 24 Flanging tool for copper coils.

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